

Les Monts Ferrés 2018

" A great delicacy associated with a pulpy fruit generously sunny. "

CHAMPAGNE

LECLERC BRIANT

Épernay, France

Les Monts Ferrés 2018

FR-BIO-01

BLEND



ELABORATION

Les Monts Ferrés parcel in Vertus 1er Cru
Harvest 2018 - Bottling : July 2019
Disgorging starting from : May 2023
Vinified and aged 9 months in oak barrels
Dosage : 1,4g/L

RECOMMENDATION

Service temperature : 10 to 12°C

THE SENSES

Eye : A delicate ephemeral mousse and a lively effervescence with fine bubbles. Its luminous color is a deep pale yellow with lemon-yellow highlights.

Nose : Subtle, concentrated aromas. Notes of lemon of lemon, toasted bread, acacia flowers and cloves initially dominate, followed by nuances of white peach and quince.

Mouth : Soft, delicate feel with a creamy creamy effervescence. Juicy fruit flavors supported by well-integrated lemony acidity.

Pairings : A chalky feel and slight saltiness enrich the texture, leaving a persistent, racy finish, blending fruity power with lemony freshness.

CONDITIONING

Bottle

La Revue du Vin de France

Brand of the Year 2022

Le Point 18 · Wine&Spirits 94 · Terre de Vins 96 · Forbes 95

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